

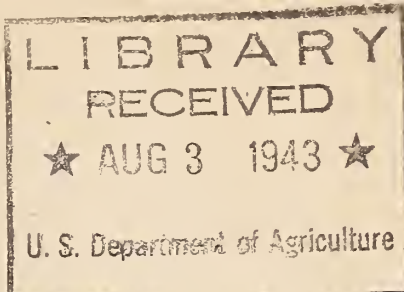
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July 27, 1943

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USDA BULLETIN BOARD



Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace L. Kadderly, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, Tuesday, July 27, 1943, over stations associated with the Blue Network.

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KADDERLY: This is Wallace Kadderly in Washington. Ruth Van Deman and I have some items for the Bulletin Board.

First, news about storing the late crop of 1943 Irish potatoes.

The War Food Administration says the way is now clear for farmers and others to build new storage facilities. The War Production Board has approved the food administration request for allocation of materials...materials for enough storage space to take care of 15 million bushels of potatoes. Construction of this storage space must meet certain specifications regarding the use of critical materials. State and county USDA War Boards will handle applications for construction.

It looks as if we'll have a big potato crop this year, and we need more space to store the late crop.

The Bureau of Agricultural Economics has just summarized the dairy situation again, to help us keep track of where we stand. And the report shows these facts and indications: In June of this year we produced a little more milk than we did in June last year. For the first half of this year, milk production was about the same as it was in the first half of last year. During the last half of this year, milk production may be a little less than in 1942. We've been using considerably more fluid milk and cream this year than we did last year. And it looks as if the country may continue to produce less manufactured dairy products in 1943 than in 1942.

Now, Ruth, what's yours?

VAN DEMAN: I have a word of caution, on the use of steam pressure canners. The steam pressure canner is a rather tricky machine to operate. It's very important to let it cool gradually. While it's hot, never put it in cold water. When you've finished processing food in the canner, let the pressure guage come to zero and stay there a minute or two before you open the canner. Opening too soon may pull the juice out of the jars, and once the juice is out, there's no getting it back. It's wasted.

Incidentally, a greater share of the new pressure canners are now being distributed in northern States. Distribution began in the South and the Southwest where the crops were early.

KADDERLY: That's all of the Bulletin Board. Now the Markets.

MEMORANDUM

TO : The President
FROM : The Vice President
SUBJECT: [Illegible]

[Illegible]

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